



The Stomper

The Free Monthly Winemaking Newsletter
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Welcome to the latest issue of "The Stomper", a newsletter of winemaking hints and other wine-related articles. You are receiving this newsletter because you requested it. Instructions to cancel are at the end of this newsletter. Feel welcome to pass along this newsletter to your winemaking friends; we only ask that it be sent in its entirety. HOT TIPS are sprinkled throughout the newsletter, and if you look carefully, you may even find a HIDDEN SPECIAL!

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Welcome to the Farm! Check out or entire line of Cork Cages. We are sure you will find one that you just can't live without!

Hot Tip

Pop The Cork

Some corks can be the most stubborn things! If you are having trouble removing a cork, try placing the bottle neck for 10 seconds in hot water. Temporarily, the glass will expand helping loosen the cork and making it easier for removal.

Submit your hot winemaking tip here:
grapestompers.com/submit_ideas.aspx

RJ Spagnols Announces 2015 RQ Kits

By Pam Wyatt

Year to year, no two grape crops are the same, so each year RJ Spagnols offers home winemakers an exclusive selection of outstanding wine kits by Cru Select, called RQ's, or Restricted Quantity, developed to feature the best results from grape harvests around the world. This year they are showcasing wines from the Northern Hemisphere and Southern Hemisphere.

A big change this year is the release of 4 RQ's instead of 5. Rather than waiting for a new release each month, they will release the two Southern Hemisphere wines in December and the two northern Hemisphere wines in April. As you know, these kits must be pre-ordered before they are available to ship.

Below you will find a list and description of each RQ. They are listed on our website now to pre-order.

RQ115 – South African Chenin Blanc Sauvignon Blanc, 16L – Regular \$159.00 – Only **\$124.99** **Orders must be received by September 8. Kit will ship late December.**

Light straw-colored, with pleasing aromas of apple, cantaloupe, spice, and subtle vanilla aromas that lift effortlessly from the glass. Medium bodied, the palate is dry with a rich mouth-feel and a lingering mineral and tropical fruit finish. Pairs well with sushi, lightly grilled chicken, spring vegetable like asparagus or peas.

RQ215 – Chile Cabernet Merlot (with Genuwine dried grape skins), 16L – Regular \$179.00 – Only **\$139.99** **Orders must be received by September 8. Kit will ship late December.**

This full-bodied and smooth red wine opens with a well-defined bouquet of dried prunes, blackberry and raspberry. Characteristics of black fruit, herbaceous notes and slight hints of chocolate make this an easy drinking wine that offers well-rounded tannins and a velvety finish. Pairs well with seared lamb shoulder chops with dill pea and parsley risotto, sweet potato gratin.

RQ315 – Spain VINO Blanco 16L – Regular \$159.00 – Only **\$124.99**. **Orders must be received by November 17. Kit will ship late April, 2015.**

This light-bodied crisp wine opens with delicate floral and lemon notes on the nose. Bursting with white peach and citrus on the palate, the VINO Blanco has a crisp and refreshing finish that is typical of a well-balanced Spanish white wine. Pairs well with antipasto greens dressed in vinaigrette, calamari and shellfish.

RQ415 – Italy Aqlianico (with Genuwine dried grape skins), 16L – Regular \$179.00 – Only **\$139.99** **Orders must be received by November 17. Kit will ship late April, 2015.**

Firm and intense, this dry red opens with savory of tobacco, smoke, and rich dark fruit. Slightly earthy on the palate, notes of dark cherry, blackberry, and vanilla emerge over time. An easy-to-drink wine has subtle and soft oak characters. Pairs well with pasta pomodoro, beef fillet and eggplant parmesan

Place your orders now for any or all of the Restricted Quantity kits because after the order cut off dates, they will not be available again.

Tom's Cellar Thoughts on Topping Up

By Brant Burgiss

Like everything else, it seems funny how winemaking topics tend to occur in cycles or patterns. Around harvest time we always get the standard queries (how to make wine, which yeast to use, how to back sweeten without blowing up your bottles, etc.) but a couple times this past month, we've fielded an odd question from our customers concerning whether they should top up their carboys or not.

For the uninitiated, I should state that the term "topping up" refers to reducing the air space in the top of the carboy by the addition of more liquid (usually water or similar wine) in order to reduce the chance of oxidation and thus help prevent wine spoilage.

The confusion is caused because one wine kit manufacturer (Vineco) has gone out of their way to list in their instructions in a big and bold font to NOT top up, while other manufacturers (such as WinExpert) recommend that you do. No wonder everyone is confused!

When the new instructions appeared for the Vineco kits, I remember calling and asking why the manufacturer would actually recommend NOT topping up, when it seemed to me the prudent thing to do, especially when one sought to bulk age in the carboy prior to bottling.

The explanations they gave for not recommending topping up was straight and to the point:

- topping up with water weakens the wine and may cause the wine to be out of balance. Inexperienced winemakers tend to have more racking waste than seasoned hobbyists, which means a LOT of water – say 2-3 liters' worth – might have to be used to top up.

- topping up with wine costs extra money, and topping up with the wrong kind of wine could create a bad blend that cannot be undone

- if the directions are followed exactly and bottling occurs on time (at either the 4-week point or the 6-week point, depending on the wine kit), then the time the wine spends post-fermentation at a lower level in the carboy is not enough to have a detrimental effect, oxidation-wise. Of course, this assumes that no bulk aging in the carboy is going on.

My personal take on this?

If you choose not to top up, you should at least consider adding an extra bit of preservative in the form of potassium metabisulfite (KMS). Even if you only add ¼ to ½ teaspoon of KMS to a 6-gallon batch of wine, it should provide enough insurance against premature wine spoilage to put your mind at ease. Be sure to dissolve the KMS powder in a bit of water before adding it to the wine.

If you do choose to top up your wine made from a kit, use the same kind of wine (varietal and sourcing) as much as possible. The best case scenario is to top up with wine made from a previous batch of the same kit. And I would still add the extra KMS as described above, since my experience has shown that the little packet of KMS provided in the kit (used at the stabilizing step) is not enough to keep the wine stable for long.

Thistle Meadow Winery's 17th Annual Festival

By Pam Wyatt

This year has flown by so it is almost time once again for our annual wine festival here in Laurel Springs, NC. Our 17th Annual Thistle Meadow Wine Festival is being held on Sunday, October 5th from 12pm –5pm.

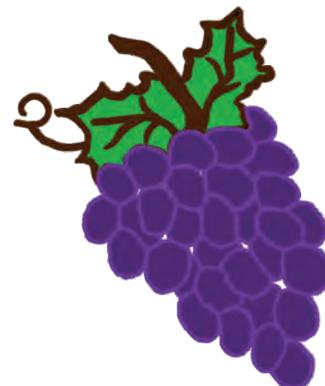
A **\$5 entry fee** provides you with a souvenir tasting glass, allowing you to enjoy the various wines offered.

As always, we plan to have various local wineries in attendance where you can taste and purchase their wines as well . Food available and craft vendors will be here too, sporting their unique wares. Live entertainment will also be provided.... wonder what Tom will come up with this year?

For all you food and craft vendors, an entry form can be found on the Thistle Meadow Winery website (www.thistlemeadowwinery.com) that you can print and mail or fax (413-803-9850) to us in order to ensure your space for the day. Enter early as spaces will be limited. The cut-off date for registration is Friday, Sept. 26.

For all the wineries that would like to pick up supplies from grapestompers and Purple Toes while attending the festival, please place your orders by Friday, Sept. 12 so that we can ensure that we have the items in stock for you.

So mark your calendar now and plan to attend our annual festival on Sunday, October 5th. We can hardly wait to see all our friends here in Laurel Springs!



Customer Feedback

Mr. Tom Burgiss, I have received the material you sent. Thank you for sending the order promptly.

Shruti Vangari
Overland Park, KS

I just wanted to say my mother and I really enjoyed our visit to your winery last Saturday. Everyone was so nice and the wine was excellent; especially the Peach Slushy :) I took photos for my scrap book and got one of a black and white dog in the front yard beside the winery. Could you please tell me his name for my scrapbook? I would appreciate that. Thank you and Happy Wine-ing! (Our winery dog is Rosie and she has been greeting customers for about 4 years)

Cynthia Vincent
Statesville, NC

Good doing business with you and would love to visit your shop someday.

Les Milligan
Monterey, TN

Your article on the importance of acidity—that was good! Appreciate that very much.

James Moy
Grapeview, WA

Hello. I have not been able to drink any alcoholic beverages until a friend visited your winery and brought me a bottle of Horse Stomp Red (#3278 [Rocking Raspberry Rose](#)). I could drink a bottle of that stuff every day. What a great wine!

Karen Edwards
Polkton, NC

Hot Products

Here is a list of new products we've recently added to our online catalog that are hot sellers:

ITEM #	DESCRIPTION
3152	Black Forest Port, 12L, \$99.99
3197	Toasted Caramel Port, 12L, \$99.99
3171	Orange Chocolate Port, 12L \$99.99
3148	Coffee Port, 12L, \$99.9
3191	Cranapple Celebration, 6.8L, \$69.99

Restricted Quantity Kits
Pre-Order Only

Order by Monday, Sept. 8

RQ115—South African Chenin Blanc
Sauvignon Blanc, 16L \$124.99

RQ215—Chile Cabernet Merlot w/grape
skins, 16L \$139.99

[See all these products
online now.](#)

If you have a suggestion for a new product,
please call us at 1-800-233-1505.

**A meal without wine is called...
Breakfast!**

Corky's Corner

Winemaking Definition

Casein

Casein is compound that is derived from milk proteins that is used as a fining agent in winemaking. Casein is often recommended for use during white winemaking, as it is very effective in reducing any browning caused by oxidation. One problem that can arise with casein is that if you use too much, it can strip the color out of your wine, so be sure to use the recommended amount necessary for your homemade wine.



Hot Tip

Bubble, Bubble for 24

When kept in the fridge, champagne and sparkling wines will keep their bubbles for up to 24 hours, even after being opened. You can enjoy your sparkling wines in the same manner as carbonated soft drinks - the very next day when storing an open bottle in the fridge.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for September, 2014

Item #	Description	Reg. Price	Special Price
3231	CC Chardonnay, 15L (Exp. 8/14, 1 Available)	\$127.50	\$89.25
3257	OB Watermelon Wave, 6.8L	\$75.00	\$60.00
3168	OB Cranberry Craze, 6.8L	\$77.30	\$61.84
3262	OB Banana Pineapple Paradise, 6.8L	\$77.30	\$61.84
3225	VDV Chilean Sauvignon Blanc, 9L	\$87.50	\$70.00
3121	VDV Australian Shiraz, 9L	\$93.90	\$75.12
3161	GC Petit Syrah, 10L	\$90.90	\$72.72
3235	CC Riesling, 15L	\$123.00	\$98.40
3133	CC Merlot, 15L	\$137.20	\$109.76
3255	CSP Italian Pinot Grigio, 16L	\$141.00	\$112.80
3179	CSP Cabernet, Shiraz, Merlot, 16L	\$145.90	\$116.72
CF3554	Rosso Fortissimo, 18L w/crushed grape pack	\$151.84	\$121.47
VC0870	Legacy Gewurztraminer, 16L (Only 5 Avail.)	\$118.59	\$94.87
VC0876	Legacy Pinot Noir, 16L	\$117.65	\$94.12
VC0302	CM California Zinfandel Shiraz, 10L	\$96.31	\$77.05
VC808	ES Cabernet Merlot, 7.5L (Only 2 Avail.)	\$83.69	\$66.95
VC778	CA Conn. Liebfraumilch, 7.5L (Only 3 Avail.)	\$69.41	\$55.53
VC5104	NM Orchard Crisp, 7.5L	\$70.80	\$56.64
2250	Carboy Dryer	\$9.50	\$7.60
2253	Vinator Bottle Rinser	\$18.95	\$15.16
2662	Funnel, 5" without strainer	\$1.86	\$1.49
2120	150ML Flint Screw Top Bottles (case of 12)	\$10.92	\$8.74
2707	Lalvin EC-1118 Yeast	\$1.00	\$0.80
2705	Red Star Pasteur Red Yeast	\$0.56	\$0.45
2743	Oak Chips, French Medium, 1 lb.	\$4.83	\$3.86
2735	Bentonite, 4 oz.	\$1.64	\$1.31
2733	Fermax Yeast Nutrient, 4 oz.	\$2.98	\$2.38
2732	Potassium Metabisulfite, 4. oz.	\$3.78	\$3.02
2742	Potassium Sorbate, 3 oz.	\$2.20	\$1.76
2721	B-Brite Cleaner, 8 oz.	\$2.70	\$2.16
2239	Straining Bag, Large Coarse (20" x 22")	\$2.98	\$2.38
2604	Green Line Hydrometer	\$5.96	\$4.77
2913	Wine Savor Preservation System w/Stoppers	\$10.25	\$7.99
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Customer Corner

Jalapeno Raisin Wine

By Les Milligan, Monterey, TN

60 fresh Jalapenos
72 oz. dark raisins
10 lbs. dissolved sugar in warm water
Bentonite according to package directions
1 Tbs. + 1 tsp. Acid Blend
5 Campden tablets
1 1/2 teaspoon Pectic Enzyme
2 1/2 Tbs. Yeast Nutrient
1 pkg. wine yeast

Water to make 4 1/2 gal. (1/2 Gal to be added later) Using rubber gloves remove seeds and ribs from the Jalapenos, combine with raisins and chop well in blender and put in must bag. Tie tightly and add to primary fermenter. Combine all other ingredients and add to fermenter, except the yeast, until the liquid temperature is between 72° and 78°. Add the yeast and attach air lock, SG should be 1.100. Lightly squeeze the must bag daily for 5 days then squeeze good and remove and discard. Top up to 5 Gal at this point.

After 10 days rack, leaving sediment behind and then rack again after 2 weeks. Rack again after 7 days and add clarifier, potassium sorbate and Campden tablets and bottle. At this point I put 3 gallons aside in 1 gallon containers with white oak chips and let sit for 6 months before bottling. The result was a Jalapeno favor sweetish wine very drinkable and great for cooking as well.

This tip to quick chill a bottle of white wine was sent to us by **Forrest Garland of Carthage, TX**. Thanks Forrest and all who submit items to the Stomper. Your 10% discount off regular price items is waiting on your next order.

"The method I use to quick-chill a bottle of white wine is to wrap the bottle with a paper towel, dampen and place in the freezer for 15 minutes."

You have been looking for it now here it is...this month's Hidden Special. We are offering our newest capsules #2439A, #2440A and #2441A—which are already on sale for .07 each - for an additional .02 savings! You can purchase them for .05 each just by mentioning the Hidden Special on your order form. You must purchase at least 100 of these to get the .05 price.

The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have some info on September wine festivals that Thistle Meadow Winery will be participating in and news on Yappy Hour with your pets. Also we want to give you a chance to tell us what you would like to see next month.

Join Thistle Meadow Winery on Saturday September 13 for the [12th Annual Taste Carolina Wine Festival](#) at the Piedmont Triad Farmers Market in Colfax, NC. Event is open from 11am – 6pm.

Also, join us at the [Shine To Wine Festival](#) on Saturday, September 20 in Historic Downtown North Wilkesboro. Hours for this event are 11am – 6pm.

We know that some people treat their pets like children so those of you who do will be pleased to know that some wineries across the US are now featuring Yappy Hour where owners and their fur kids can enjoy their favorite beverages together. The Hotel Monaco in Alexandria, Virginia, welcomes both locals and hotel guests for a weekly dog and human party. Dogs get free treats while humans can sip something from the bar.

Geddy Lee is most well-known as bassist and songwriter for the Canadian rock band Rush. But this music legend loves fine wine too. Not only does he drink and collect it, he sits on the board of the [Grapes for Humanity Global Foundation](#), a group that raises funds for global humanitarian causes with the help of the wine community.

WineMaker Magazine

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Your Turn!

Have some input as to what you'd like to see in a future issue of *The Stomper*?

We'd love to hear your idea! Just call us at 800-233-1505 or complete and [submit our contact form](#) to let us know.